

Angel Food Cake Roll

For this recipe, I just used a box mix of angel food cake that I picked up at the grocery store. I followed the recipe as stated on the box but baked it in a jelly roll pan. I lined the jelly roll pan with parchment paper before I baked it. I baked the cake for 25 minutes. While the cake is still warm, flip the cake out on to a clean tea towel that has been sprinkled with powdered sugar. Roll the cake up as if you already have your filling in it. If you fail to do this it will be more difficult to roll up once it is completely cooled.

Fresh Fruit:

I used 1 cup fresh strawberries
1/2 - 3/4 cup each of blueberries and red raspberries

Cream Filling:

1 1/2 cup whipping cream, it will whip up to 2 1/2 cups
1/2 cup powdered sugar
12 oz cream cheese
1 tsp vanilla extract



I whip the whipping cream just until soft peaks form, add the powder sugar and mix again lightly. Side note: when working with whipping cream it is very important to not over beat it or you will have butter. Once powdered sugar and whipping cream are mixed, remove the whipping cream mixture from the bowl. If you don't remove the whipping cream and just add the cream cheese you will not get a

smooth consistency. Then place the cream cheese in the bowl and beat until creamy. Add vanilla extract. Once the cream cheese and vanilla are smooth, add the whipping cream back into the cream cheese mixture and lightly mix together until well blended.

When you are ready to fill your Angel Food Cake Roll, unroll your cooled cake and spread the whipping cream mixture all over it. Place your fresh fruit and start to roll up the cake roll, starting on the long side. If you start at the short side you will have a super fat cake roll.